

CLAIM AMENDMENTS

Claims 1-32 (Canceled)

33. **(Currently Amended)** A flour dough improving composition comprising, as a first component, a galactose oxidase (EC 1.1.3.9) and, as a second component: (i) ~~an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, (ii) an oxidizable substrate for the galactose oxidase which is at least one of a galactan, a galactose oligomer or a galactose dimer, and an enzyme which is capable of hydrolysing or otherwise degrading a compound into a substrate for the galactose oxidase a galactanase, or (iii) an enzyme which is capable of hydrolysing or otherwise degrading a compound into a substrate for the galactose oxidase galactanase; and flour.~~

34. **(Previously Presented)** A composition according to claim 33 wherein the galactose oxidase is derived from an organism which is selected from the group consisting of a plant species, a fungal species and a bacterial species.

Claims 35-40. (Canceled)

41. **(Previously Presented)** A composition according to claim 33 which comprises a further enzyme component including a cellulase, a starch degrading enzyme, a lipase or a protease.

42. **(Currently Amended)** A composition according to any of claims 33 or 35- 41 further comprising a non-enzymic dough additive compound.

43. **(Previously Presented)** A composition according to claim 33 wherein the amount of galactose oxidase is in the range of 1 to 10,000 units per g.

44. **(Withdrawn)** A method of preparing a flour dough comprising adding to the dough an amount of the composition of any one of claims 33, ~~or 35- 41 or 54-58~~ which is sufficient to

obtain an amount of galactose oxidase activity in the dough which is in the range of 1 to 10,000 units per kg of flour.

45. **(Withdrawn)** A method according to claim 44 wherein the flour dough is a noodle dough.

46. **(Withdrawn)** A method according to claim 45 wherein the flour dough is an alimentary paste dough.

47. **(Withdrawn)** A method of preparing a bakery product, comprising baking the flour dough obtained by the method of claim 44.

48. **(Withdrawn)** A method of using preparing a dough product comprising adding the composition of claim 33 any one of claims 33, 41 or 54-58 to dough ingredients, dough additives, a dough or a combination thereof.

49. **(Withdrawn)** A method according to claim 48, wherein the composition comprises a further enzyme component which includes a cellulase, a starch degrading enzyme, a lipase or a protease.

50. **(Withdrawn)** A method according to claim 48 or 49, wherein the composition further comprises a non-enzymic dough additive compound.

51. **(Withdrawn)** A method according to claim 48 or 49, wherein the galactose oxidase in the composition added to the dough ingredients, dough additives or the dough is substantially free of other enzyme activities.

52. **(Withdrawn)** A method according to claim 48, wherein the galactose oxidase is in the form of a crude enzyme preparation.

Claim 53. **(Canceled)**

54. (New) The composition according to claim 33, wherein the second component is a galactan.

55. (New) The composition according to claim 33, wherein the second component is a galactose oligomer.

56. (New) The composition according to claim 33, wherein the second component is a galactose dimer.

57. (New) The composition according to claim 33, wherein the second component is a galactose oligomer and a galactanase.

58. (New) The composition according to claim 33, wherein the second component is galactanase.